

## ANTIPASTI

TAGLIERE (x2 Pers.) (1a,3,5,7,8,9,10,12,13,A,M) Auswahl an Aufschnitte, Käse und eingelegtes Gemüse (auch Veg) Selection of cold cuts, cheese and pickles (also Veg)	26,-
TARTELLETTA DI ASPARAGI, PISELLI E SALSA TARTARA (1a,3) Spargel- Erbsen Tart, Remoulade Asparagus and green peas tart with Tartar sauce	14,-
CARCIOFO E CICORIA (1a,3,7) Artischocke Confit, Flan und Creme, sautierter Löwenzahn Artichoke confit, flan and cream, sauteed dandelion	15,-
ARINGA IN SAOR, AGRETTI E LIMONE (1a, 4, 61) Marinierter Hering, weiße Zwiebel, Mönchsbart, Zitrone Marinated herring, white onions, monk beard and lemon	14,-
BATTUTA DI MANZO,LAMPONI,MAIONESE DI SOIA, TOPINAMBUR,RAVANELLO (3,4,6,7) Rindertartar, Himbeeren, Soya Mayo, Topinambur, Radieschen Beef tartare, raspberries, soy mayonnaise, Jerusalem artichoke, Radisch	16,-

## PRIMI

PAPPARDELLE E RAGÙ DI CODA DI BUE (1a,7,9) Pappardelle mit Ochschwanzragout Pappardelle with Oxtail Ragout	16,-
RAVIOLI DI CAVOLO NERO, RICOTTA DI BUFALA, BAGNA CAUDA (1a,3,4,7) Ravioli mit Schwarzkohl, Büffel-Ricotta und Bagna cauda Ravioli with black kale, buffalo ricotta and bagna cauda	16,-
RISOTTO AL POMODORO, AGLIO ORSINO, PARMIGIANO, OLIVE TAGGIASCHE (7,9) Risotto mit Tomatensoße, Bärlauch, Parmesan, Taggiasca Oliven Risotto with tomato-sauce, ramson, parmesan, taggiasca olives	17,-

## SECONDI

OMBRINA, SCAROLA, CIPOLLA ROSSA E ARANCIA (4) Adlerfisch, Eskariol, rote Zwiebeln, Orangen-Emulsion Croaker fish, escarole, red onions and orange sauce	26,-
NODINO DI MAIALE DUROC, PATATE DOLCI, SCALOGNO, CHIMICHURRI Duroc Schweinekotelett, Süßkartoffeln, Schalotten, Chimichurri Duroc French Rack, Sweet Potatoes, Shallot, Chimichurri	26,-

## DESSERT

CREMA DI RICOTTA DI PECORA, RABARBARO E MERINGA AL MATCHA (1a,3,7) Schaf-Ricotta Creme, Rhubarb Compote und Matcha Meringue Sheep ricotta cream, rhubarb and matcha meringue	8,-
TART DI CAMELLO, BANANA E NOCI PECAN (1a,3,7,8) Caramel-Banana Tart mit Pekannuss-Crumble Tart with caramel and banana with pecan crumble	8,-